

Oranges

(adapted from a recipe in *Sweet Things* by Suzanne Gibbs)



- 60g ($\frac{1}{4}$ cup) unsalted butter
- 55g ($\frac{1}{4}$ cup) caster (superfine) sugar
- 75g ($\frac{1}{2}$ cup) plain (AP) flour
- 50g ($\frac{1}{3}$ cup) blanched almonds, very finely chopped (I used slivered almonds, and chopped them by hand)
- 60g ($\frac{1}{3}$ cup) finely chopped candied orange peel
- 10ml (2 teaspoons) milk
- tempered dark chocolate, for coating (optional)

1. Preheat the oven to 180C/360F or 160C/320F with fan. Line a couple of baking trays with parchment paper.

2. Cream the butter in a mixing bowl, then beat in the sugar until well combined. Gently beat in the flour, almonds, peel and milk to form a soft dough.

3. Using a teaspoon measure, roll level teaspoonfuls of mixture into small balls and place them onto the lined trays. You really don't need too much - the finished cookies are quite petite - and the dough will make between 30 - 35, if you measure carefully.

4. With a wet fork, flatten each ball to 4cm/1½" rounds and bake until lightly brown around the edges - approximately 8 - 10 minutes. Allow to rest on the trays for a couple of minutes before transferring to a wire rack to cool.

5. If desired, spread the base of each completely cooled cookie with melted and tempered chocolate, and place chocolate-side down onto a sheet of parchment to set. Store in an airtight container and serve with tea or coffee.

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